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**PARRA**  
*Jiménez*  
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## PARRA JIMÉNEZ GARNACHA



*What makes this wine special:*

*A dry deep-pink rosé, perfect for a warm summer afternoon, yet possessing the minerality and depth to savor all year.*

**Grape:** Organic Garnacha 100 percent.

**Vinification and aging:** Made from Garnacha grapes fermented in steel vats, the juice allowed to macerate on the skins just enough to impart a gorgeous, rich pink color.

**Tasting notes:** A pink wine with salmon highlights. An approachable nose of strawberry, raspberry and cranberry gives way to notes of wet stone and slate. Light, cool and bracing on the palate, with a thirst-quenching sour-fruit tang and loads of minerality.

**Food pairings:** Pizza, salads, cold cuts and sliced cheeses. Also, perfect with roasted chicken, pork dishes and other heavier fare. Try with: Barbecue.

**Alcoholic content:** 13%



**BODEGAS PARRA JIMÉNEZ. Office and Winery**

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